



Paneer Pancakes

Ingredients:

- 4oz/100g plain flour
- 1 egg
- 200ml milk + 75ml water mixed together
- 2 tablespoons melted butter
- 150g/6oz grated Paneer
- 1/2 teaspoon cinnamon or nutmeg
- 1 tablespoons white sugar

Cooks Tip:

Prepare the fruit toppings before making the pancakes.



Method

- 1) Sift flour, cinnamon and sugar into a mixing bowl.
- 2) Make a well in the centre and break the eggs into it, start to whisk the mixture gradually incorporating the flour and adding the milk slowly. (An electric hand whisk is ideal for this purpose)
- 3) Whisk until the batter is smooth. Add the melted butter and whisk again.
- 4) Stir in the grated Paneer.
- 5) Using a small frying pan, brush very lightly with melted butter and heat until smoking. Pour in 2 tablespoons of mixture and cook until set through, flip over and cook until golden. Repeat until all mixture is used, brush the pan with melted butter after each pancake.
- 6) Serve immediately with your choice of topping.

Choice of toppings

Strawberry & Maple Syrup – thinly slice fresh strawberries over the pancake and drizzle with warm maple syrup.

Apple & Cinnamon – In a heavy bottomed saucepan melt some butter and sugar and cook until it becomes a light caramel sauce. Add thinly sliced apple and cinnamon stick, cook uncovered for 5 minutes. Pile on top of the warm pancakes and sprinkle with icing sugar.

Mango & Cardamom - In a heavy bottomed saucepan melt some butter and sugar and cook until it becomes a light caramel sauce. Add thinly sliced ripe mango and the tiny black seeds from the inside of fresh cardamom, use approximately 2 pods per mango. Toss the mango in the caramel until heated through and arrange on the warm pancakes.